

YouthWorks Social Justice Kitchen Prep Cook Lead (Part Time and Full Time)

YouthWorks, a non-profit organization based in Santa Fe is seeking to hire a **Prep Cook Lead (a full time and a part time position available)** to assist in production operations at YouthWorks Social Justice Kitchen and Cafe at El Rancho de las Golondrinas.

YouthWorks has been leading the way in youth re-engagement since 2001.

Approximately 1,200 young people of diverse cultural and ethnic backgrounds from across Northern New Mexico come through the doors of YouthWorks each year seeking positive connection to education and skills. YouthWorks Culinary program has been in operation since 2008 preparing meals for YouthWorks crews and the community, and offering special event catering and cafe service.

The Position:

YouthWorks Social Justice Kitchen is a great place to get your start in a career in the culinary arts. We provide training in the kitchen for youth and young adults ages 16-24. YouthWorks Social Justice Kitchen is a unique working and learning environment, and in this space we value creating community, creative vision, collaborative work, and providing good food for everyone in Santa Fe. Offering \$16/hr starting pay. YouthWorks Culinary is looking to fill 2 prep cook positions that will work in the kitchen, cafe, and assist with special events as needed. Tasks include and are not limited to:

- Serves as a prep cook lead - providing direction and training to trainees in addition to prep cook and general kitchen work
- Completing all tasks, in order, on the prep list from the Head Chef or other kitchen manager
- Labeling and stocking all ingredients on easily accessible shelves
- Washing, chopping and sorting ingredients like fruits, vegetables and meats
- Measuring quantities of seasonings and other cooking ingredients
- Parboiling food, reducing sauces and starting first steps in various dishes
- Cleaning dishes, washing cooking utensils and cookware, taking out the trash and sanitizing kitchen
- Adhering to all relevant nutrition and sanitary regulations and standards
- Keeping track of ingredient inventory and collaborating with other kitchen and management staff to order resupply
- Working with the YouthWorks kitchen team as a collaborative, positive team member

Our Ideal Candidate is someone who:

- Has 2+ years of experience in the food/customer service industry
- Interest in gaining skills and experience in the culinary industry
- Experience working in food prep/enthusiasm to gain experience
- Comfort in working both independently and as part of a team
- Customer service experience
- Interest in working as part of a community focused program
- Must complete ServSafe or obtain Food Handlers card within the first week of employment
- Ability to lift 40lbs

- Ability to work flexible hours, some working hours will fall over the weekend
- Youth and young adults ages 18-24

Apply:

If you would like to make a difference in our community while using and building your skills as “Prep Cook” please send your resume and letter of interest to YouthWorks Workforce Director - attn: Rachel Moore Rachel@santafeyouthworks.org

YouthWorks does not and shall not discriminate on the basis of race, color, religion (creed), gender, gender expression, age, national origin (ancestry), disability, marital status, sexual orientation, or military status, in any of its activities, hiring practices, or operations. YouthWorks is committed to building a diverse staff and inclusive workspace.